

Montana Chef Competition 2005

Culinary Excellence Award

Gold Class: Dessert

Recipe Name: Flourless Gianduja Torte with Huckleberry Beer and Hazelnut Cream

Chef: Chef Melinda Dorn

Restaurant: Creative Catering



Chef Profile:

Melinda Dorn, Chef of Creative Catering, 131 S. Higgins, Missoula, received a Gold Class award in the Culinary Excellence Award program held recently at Buck's T-4 Lodge in Big Sky.

Dorn has been at Creative Catering for one year. Her Gold Class award was in the Dessert category for a creation titled *Flourless Gianduja Torte with Huckleberry Beer and Hazelnut Cream*. (See recipe.)

Her advice to aspiring cooks: "Don't be afraid to experiment by using things that are usually associated with savory applications in sweet ways, and vice versa, of course."

Yield: 4 portions

Montana Products: [Lang Creek Brewery](#) – Huckleberry Beer; [Kettlehouse Brewing Company](#) – Dark Lager

<i>The Cake</i>	
<i>Ingredients:</i>	<i>Amount:</i>
Chocolate, bittersweet	5 oz.
Chocolate, Gianduja	8 oz.
Eggs	3 each
Sugar	¼ Cup
Heavy Cream	½ Cup
Lang Creek Brewery Huckleberry Beer	1/3 Cup

Method:

1. Begin by melting your chocolate over a double boiler until smooth.
2. Have your eggs, cream, beer and sugar, mixed separately at about room temperature.
3. Slowly temper the chocolate and egg/cream mixture together.
4. Pour into a sprayed, parchment paper lined cake pan. 9 inch works well.
5. Place this pan into a water bath in another pan and cover that pan loosely with parchment paper and aluminum foil (parchment paper on the inside allows the steam to escape so your cake does not soufflé, and it's still protected from direct heat).
6. Bake at 350-degrees until set.
7. Take out of oven and allow to cool slowly.
8. This will yield 12 small slices, or ten good slices, or eight large slices, or six huge slices. You will have extra if you are only serving 4.

<i>The Sauce</i>	
<i>Ingredients:</i>	<i>Amount:</i>
Lang Creek Brewery Huckleberry Beer	1 bottle
Kettlehouse Brewing Company Dark Lager beer	1 bottle
Sugar	12 oz.
Huckleberries	8 oz.

Method:

1. While your cake is baking, place the beer and sugar into a sauce pot, and allow to simmer until reduced by half... you should have a pretty syrupy substance in your pot by now.
2. That's ok, because when you add your huckleberries, they will let some of their own juice into the sauce.
3. You can judge when your sauce is ready by 1) taste, and 2) when it coats the back of the spoon.
4. Any stickier, and when it cools, it will thicken like pancake syrup.

<i>The Cream</i>	
<i>Ingredients:</i>	<i>Amount:</i>
Gianduja chocolate	2 oz.
Cream	1 cup
Sugar	To taste

Method:

1. For the Cream, just barely melt the Gianduja, (if it gets too hot, it will seize up when it hits the cream...or worse, it will make your whipped cream deflate).
2. While doing that, whip your cream and add just enough sugar that you can tell it's there.
3. Then fold the cream and chocolate together in three stages.
4. You should have a smooth product at the end.
5. Whip enough that it can be dolloped on top of your cake and not run all over the plate.

Presentation / Plating Notes:

1. Take a nice slice of cake and place it in the center of your plate.
2. Drizzle approximately 1 oz. of sauce over the cake, and dollop approximately ½ oz. of cream on top of that.
3. Gianduja chocolate shavings can finish that as well.